

DINNERLY



Haloumi and Caramelised Onion Burgers with Special Sauce



30 minutes



2 Servings

There's so much to love here! Crispy, squeaky haloumi is the hero, layered into soft buns with spinach, grilled strips of zucchini, sweet onion and our delicious burger sauce.

WHAT WE SEND

- 1 onion
- 1 zucchini
- 180g haloumi ⁷
- 2 milk buns ^{1,3,6,7}
- 40g burger sauce ³
- 50g baby spinach leaves

WHAT YOU NEED

- 1 garlic clove
- 2 tbs olive oil
- ½ tsp sugar
- 1 tsp red wine vinegar ¹⁷

TOOLS

- oven tray
- foil
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 830kcal, Fat 55.0g, Carbs 50.0g, Proteins 28.9g



1. Prep ingredients

Preheat the grill to high. Line an oven tray with foil. Thinly slice the **onion** into rings. Thinly slice the **zucchini** lengthwise. Cut the **haloumi** into 1cm-thick slices. Crush or finely chop **1 garlic clove**.



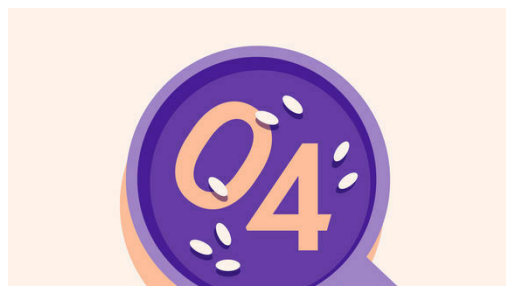
2. Caramelize onion

Heat **1 tbs olive oil** in a medium frypan over medium heat. Cook the **onion**, stirring, for 5 mins or until golden. Add **½ tsp sugar** and **1 tsp red wine vinegar** and cook, stirring, for a further 5 mins or until caramelised. Remove from the pan, reserving the pan.



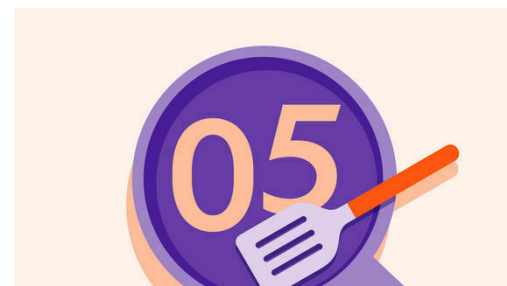
3. Grill zucchini

Meanwhile, put the **zucchini** on the lined tray, scatter over the **garlic** and drizzle with **2 tsp olive oil**. Season with **salt and pepper**. Grill, turning the slices over halfway, for 8 mins or until golden. Remove from the tray, reserving the tray.



4. Pan-fry haloumi

Heat **2 tsp olive oil** in the reserved pan over medium-high heat. Cook the **haloumi** for 1-2 mins each side until golden. Cut the **buns** in half, put on the reserved tray, cut side up, and grill for 1-2 mins until golden and warmed through.



5. Serve up

Spread the **bun** bases and tops with the **burger sauce**, then layer with the **spinach**, **zucchini**, **haloumi** and **caramelised onion**. Sandwich with the bun tops and enjoy!



6. Did you know?

Haloumi is a brined, slightly springy cheese originally from Cyprus. Traditionally it was made from a mixture of goat and sheep milk, although these days cow's milk is also used. The haloumi we use is made using vegetable rennet, so it's suitable for vegetarians.